

## **Country Roads Corn Spoon Bread**

*Makes 20 to 24 servings*

2 eggs, slightly beaten  
1 package (8 ½ ounces) corn muffin mix  
8 ounces canned corn kernels, drained  
8 ounces creamed corn (undrained)  
8 ounces sour cream  
½ cup (1 stick) butter, melted  
½ cup shredded Swiss cheese

Preheat oven to 350 degrees.

In a bowl, combine eggs, muffin mix, corn kernels, creamed corn, sour cream and butter. Spread in a greased 11-by-7-inch (or 9-inch-square) baking dish. Bake in preheated oven 35 minutes.

Sprinkle cheese on top and bake 10 to 15 minutes longer, or until a knife inserted into center comes out clean. Let cool 15 minutes on a rack before cutting.